



JERNEJ KITCHEN

SPAGHETTI WITH ROASTED TOMATOES AND GARLIC

Spaghetti with roasted tomatoes and garlic are incredibly easy to make. Juicy, tasty and full of flavor, perfect for your next dinner.

SERVES 2 PEOPLE
PREPARATION: 30 MINUTES

SPAGHETTI WITH ROASTED TOMATOES AND GARLIC

150 g fresh cherry tomatoes
3 garlic cloves
1 tbsp sugar (optional)
1 tbsp olive oil
150 g spaghetti
1/2 chili
1/2 lemon, unwaxed
1 bunch basil, leaves picked
10 g Parmesan cheese
2 tbsp breadcrumbs (or a slice of stale bread)

TOOLS AND EQUIPEMENT Sponsored

baking sheet
baking paper
pot
skillet

CARAMELIZED CHERRY TOMATOES AND GARLIC

Preheat your oven to 200°C/ 395°F. Rinse the tomatoes under cold water, then pat them dry. Add the tomatoes, two smashed garlic cloves, and sugar (optional) to a baking sheet. Drizzle with olive oil and season with salt. Roast the mixture for about 15 - 20 minutes at 200°C/ 395°F.

COOK THE SPAGHETTI

While the tomatoes are roasting cook the spaghetti according to the instructions on the package. Reserve about 500 ml of pasta water, then drain the pasta.

SAUCE

Place a large skillet over medium-high heat. Add some olive oil, sliced chili and one sliced clove of garlic. Cook for about a minute, then add half of the basil. Stir and cook for a minute. Add the roasted tomatoes, garlic, and the juices from roasting. Add the cooked spaghetti, lemon juice and half of the freshly grated parmesan cheese, toss gently. Add reserved pasta water if necessary, season to taste with salt and pepper.

SERVE

Divide the spaghetti between two bowls and garnish each pasta serving with basil, freshly grated parmesan cheese, lemon zest and a generous sprinkling of breadcrumbs. Enjoy.

TIP

[Instead of breadcrumbs you can grate a slice of stale bread over the pasta.](#)